

Frozen Entrées & Additional Selections

*subject to availability

Frozen Entrées pricing - 6" round (feeds 2) • 9" round (feeds 4)

BAKED ZITI

House-made ricotta paired with mozzarella, Ashe Co. Redneck Romano, and our Donovan Family Marinara. A family favorite! \$16 • \$32

BEEF BRISKET STROGANOFF

Slow-roasted beef brisket, white mushrooms, sweet onion, egg noodles, and pepper cream sauce. Delish! \$19 • \$38

BRAISED SHORT RIBS GF

Boneless braised short ribs in red wine, garlic, and shallots served over truffle whipped potatoes with a mushroom au jus. Unbelievably good! \$20 • \$40

CHEF TJ'S BEEF ENCHILADAS GF

Premium ground chuck, our Mexican cheese blend, and house-made red sauce served over Mexican rice. Seriously the best we've ever had! *available in corn or flour tortillas \$17 • \$34

CHEF TJ'S FAMOUS SHRIMP & GRITS GF

NC Shrimp, Cremini mushrooms, Heritage Farms apple-wood smoked bacon, Ashe Co. cheddar cheese grits, and Chef TJ's special sauce. We've yet to try any that taste as good! \$20 • \$40

CHICKEN CORDON BLEU

Free-range chicken, hardwood smoked ham, imported Swiss, panko, gruyere & mustard cream sauce served with Chef Ken's au gratin potatoes. Absolute perfection! \$17 • \$34

CHICKEN MARSALA GF

Free-range chicken, caramelized onions, Cremini mushrooms, butter, and Marsala wine sauce served over penne pasta (or rice). A classic dish done delish! *available with traditional flour or GF rice flour \$17 • \$34

CHICKEN PARMESAN

Free-range chicken breast, mozzarella, seasoned panko, and Donovan Family Marinara served over penne pasta. Classic and 100% delicious! \$17 • \$34

CLASSIC SHRIMP SCAMPI

NC shrimp sautéed garlic and onion with a white wine & butter sauce served over linguini. YUM! \$22 • \$44

HOMESTYLE MEATLOAF

Premium ground chuck, seasoned panko with a sweet tomato glaze served with buttered whipped potatoes. \$18 • \$36

HOT CHICKEN SALAD GF

Chopped chicken breast, Ashe Co. cheddar & jasmine rice topped with house-made potato chips, slivered almonds. \$17 • \$34

MANICOTTI

House-made ricotta, almond pesto, Donovan Family Marinara and Ashe Co. Redneck Romano Alfredo sauce. Oh so good! \$17 • \$34

NC PIMENTO CHEESE STUFFED CHICKEN

Free-range chicken breast, Ashe Co. cheddar pimento cheese, and seasoned panko served with fingerling potatoes and a Mornay (cheese) sauce. This Chef TJ original is one of our most popular dishes! \$17 • \$34

SAUSAGE BAKED ZITI

Our house-made ricotta paired with mozzarella, Ashe Co. Redneck Romano, sweet Italian sausage, and Donovan Family Marinara. A meat lovers favorite! \$18 • \$36

SCRATCH CHICKEN ENCHILADAS GF

Slow-roasted pulled chicken, our Mexican cheese blend, and house-made red sauce served over Mexican rice. Seriously the best we've ever had! *available in corn or flour tortillas \$17 • \$34

SHEPHERD'S PIE GF

Layered ground chuck, peas, carrots, celery and whipped mashed potatoes with a demi-glaze. Yes please! \$18 • \$36

EGGPLANT ROLLATINI

Peeled and thinly sliced fresh eggplant, lightly battered and fried, homemade ricotta, mozzarella, "knock your socks off" penne a la vodka \$17 • \$34

SIGNATURE MEAT LASAGNA

Heritage Farms sausage and ground chuck blend, our house-made ricotta, mozzarella, and Ashe Co. Redneck Romano layered with our Donovan Family Marinara. A weekly staple! \$18 • \$36

SIGNATURE STUFFED CHICKEN

Prosciutto wrapped free-range chicken breast stuffed with an herb cream cheese blend served over saffron infused rice with a roasted tomato cream sauce. Plate licking good! Seriously! \$17 • \$34

SPAGHETTI & SIGNATURE MEATBALLS

Heritage Farms sausage and ground chuck blend served over spaghetti with our Donovan Family Marinara. Like having a Nonna in your kitchen! \$17 • \$34

SPINACH LASAGNA

House-made ricotta, mozzarella, Ashe Co. Redneck Romano, fresh spinach, and garlic layered with our Donovan Family Marinara. Vegetarian friendly, loved by all! \$17 • \$34

Soups & Sauces

ALLSACIEN APPLE POTATO SOUP GF

Granny Smith apples, Russet potatoes, chicken stock, and heavy cream make this a must have for those cold nights!- Quart \$12

BEER CAN CHICKEN GUMBO

Smoked pulled chicken, Andouille sausage, "Holy Trinity" of onions, peppers, and celery with okra and house-made Cajun seasoning. We've got hot sauce in our veins! Quart \$16

"BETTER THAN MOMMA'S" CHICKEN AND DUMPLINGS

Pulled, braised whole chicken, classic mirepoix, marjoram dumplings and a whole lotta love! Quart \$18

BUTTERNUT SQUASH SOUP GF

Fresh butternut squash, onion, heavy cream, and a dash of nutmeg to warm the soul.-Quart \$12

CHEF TJ'S BBQ BRUNSWICK STEW GF

Smoked Heritage Farms pork butt, pulled roasted chicken, corn off the cob, Russet potatoes, lima beans, okra, and a touch of Eastern & Western BBQ sauce -Quart \$18

CHICKEN NOODLE SOUP

Roasted pulled chicken, celery, carrots, onions and pasta make this classic a freezer staple! - Quart \$14

DONOVAN FAMILY MARINARA GF

Crushed tomatoes, garlic, oregano, sugar, olive oil, onion and red wine (some for the sauce and some for the Chef). - Quart \$9

DONOVAN FAMILY MEAT SAUCE GF

Same as our delicious Marinara but with a seasoned chuck and Heritage Farms sausage blend. - Quart \$15

SHE CRAB SOUP

Backfin crab meat, sherry, onion, and a whole lotta deliciousness Quart \$16

SHRIMP, CHICKEN, AND SAUSAGE CREOLE GF

NC Shrimp, roasted chicken, smoked Andouille sausage, "Holy Trinity" of onions, peppers, and celery with tomato and hot sauce .- Quart \$18

SIGNATURE TOMATO BISQUE

Heritage Farms Applewood smoked bacon, basil leaf, and fresh tomatoes. Seriously amazing! - Quart \$12

TEXAS STYLE CHILI GF

Ground chuck, onion, jalapeños, kidney beans, ancho chili, fresh tomato and a whole lotta love! Quart \$15

Hors d'oeuvres

"SLAP SOMEBODY GOOD" HAM ROLLS

Shaved Johnston Co. ham, caramelized butter, brown sugar. - \$14/dozen

BOURBON MEATBALLS

Sweet Italian sausage, veal & chuck blend, Kentucky Bourbon glaze. - \$20 for 24 count

CREAMY PEPPER MEATBALLS

Sweet Italian sausage, veal & chuck blend, pepper cream sauce. - \$20 for 24 count

JACK & CRAB DIP GF

Shredded Jack cheese mixed with sour cream, cream cheese, garlic, butter, shallots and a hint of Old Bay. Serve warm, it's the best! *priced/lb

SPINACH & ARTICHOKE HOT DIP GF

Artichoke hearts, fresh spinach, cream cheese blend. *priced/lb

THREE ONION DIP GF

Sweet onion, shallot and scallions blended with a sour cream, cream cheese and a touch of sherry. Serve warm, it's our favorite vegetarian dip! *priced/lb

Delicious Sides pricing 6" round • 9" round

PANCETTA BRUSSELS SPROUTS GF

Roasted sprouts, onion, pancetta. \$12

LOADED MASHED POTATOES GF

Butter whipped Idaho russets, heavy cream, Ashe Co. cheddar, and Heritage Farms Applewood smoked bacon. \$8

BETTER THAN PATTI'S SWEET POTATOES GF

NC sweet potatoes, butter, and brown sugar whipped with love <3 \$8

BIG JOHN'S MAC & CHEESE

Ashe Co. cheddar, Ashe Co. Redneck Romano, Gruyere, elbow macaroni with a buttered crouton topping! Yes Ma'am! \$12.50 • \$25

WHIPPED MASHED POTATOES GF

Idaho Russet potatoes, butter, heavy cream, and whipped to perfection!